

## LAMB CURRIES

<b>Bhuna Gosht</b> .....	\$13.95
Lamb marinated overnight in exotic spices and yogurt, then cooked with the tomato, curry & onion sauce.	
<b>Lamb Saag</b> .....	\$13.95
Boneless lamb cooked in a creamy spinach gravy finished with a garlic sauce.	
<b>Lamb Vindaloo</b> .....	\$13.95
Boneless lamb cooked with ginger, garlic, vinegar and potatoes finished with a thick onion-tomato gravy.	
<b>Methi Lamb (Fenugreek)</b> .....	\$13.95
Boneless marinated lamb cooked in fenugreek leaves, ginger, garlic, onion & tomato sauce then mixed with fresh spices.	
<b>Lamb Pasanda</b> .....	\$13.95
Boneless lamb cooked in cashew gravy finished with garlic sauce.	
<b>Lamb Ragan Josh</b> .....	\$13.95
Lamb meat marinated overnight and cooked in onion, tomato gravy.	
<b>Lamb Jalfrezi</b> .....	\$13.95
Tender boneless lamb curry cooked with garden fresh vegetables in chef's special sauce.	

## Vegetables (Bahar-E-Sabaz)

<b>Daal Makhni</b> .....	\$9.95
Creamed lentils cooked with selected herbs and spices.	
<b>Mattar Paneer</b> .....	\$10.95
Home made cottage cheese cooked with green peas, spices & sauce.	
<b>Saag Paneer</b> .....	\$10.95
Home made cottage cheese cooked with creamy spinach & spices.	
<b>Shahi Paneer</b> .....	\$10.95
Home made cottage cheese cooked in the chef's special sauce.	
<b>Paneer Tikka Masala</b> .....	\$10.95
Marinated tandoori cottage cheese cubes cooked in creamy tomato sauce.	
<b>Aaloo Saag</b> .....	\$10.95
Potatoes & spinach seasoned & sauteed with onions & garlic.	
<b>Aaloo Gobhi</b> .....	\$10.95
Cauliflower and potatoes sauteed with fresh ginger & spices.	
<b>Aaloo Matar</b> .....	\$9.95
Potatoes & green peas cooked in tomato onion sauce & spices.	
<b>Eggplant Bharta</b> .....	\$10.95
Eggplant cooked with chopped onions, tomatoes, and green peas.	
<b>Bhindi Masala</b> .....	\$10.95
Okra sauteed with chopped ginger, onions and tomatoes, garnished with fresh cilantro.	
<b>Malai Kofta</b> .....	\$11.95
Mixed vegetable balls cooked with creamy tomato sauce.	
<b>Vegetable Jai-Frezi</b> .....	\$10.95
Assorted fresh vegetables cooked in the chef's special sauce.	
<b>Mango Jai-Frezi</b> .....	\$11.95
Assorted fresh vegetables mixed with fresh sliced mango, mango pulp & coconut milk with chef special sauce.	
<b>Chana Masala</b> .....	\$8.95
Chickpeas cooked in roasted spices and curry sauce.	

Main Entree - Mild-Med-Hot-Ex-Hot  
We grind fresh spices every day.

## Spiced Rice (Biryani)

<b>Basmati Rice</b> .....	\$2.95
<b>Chicken Biryani</b> .....	\$11.95
Marinated chicken cooked with basmati rice and spices.	
<b>Lamb Biryani</b> .....	\$12.95
Marinated lamb cooked with basmati rice and spices.	
<b>Vegetable Biryani</b> .....	\$9.95
Garden fresh vegetables cooked with basmati rice nuts and spices.	
<b>Prawn Biryani</b> .....	\$13.95
Fresh prawns cooked with basmati rice, garlic and spices.	
<b>Scallops Biryani</b> .....	\$14.95
Fresh scallops cooked with basmati rice, garlic and spices. We grind fresh spices every day.	

## Side Orders

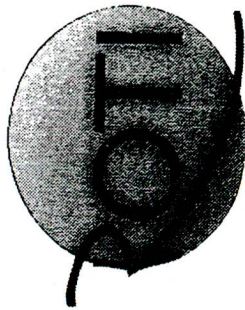
<b>Raita</b> .....	\$2.95
Yogurt with cucumber and spices.	
<b>Pappadum (Two pieces)</b> .....	\$1.50
<b>Achar (Mixed pickle)</b> .....	\$1.95
<b>Mango Chutney</b> .....	\$1.95

## Desserts

<b>Kheer</b> .....	\$3.50
Rice Pudding.	
<b>Kulfi</b> .....	\$3.50
Indian ice cream with almonds and pistachios.	
<b>Mango Ice Cream</b> .....	\$3.50
Indian ice cream with almonds, pistachios and mango.	
<b>Mango Pudding</b> .....	\$3.50
<b>Gulab Jamun</b> .....	\$3.50
<b>Cheese Cake</b> .....	\$3.50

## Beverages

<b>Soft Drinks</b> .....	\$1.25
<b>Lassi</b> .....	\$2.75
Refreshing yogurt drink served sweet or salty.	
<b>Mango Lassi</b> .....	\$3.50
Refreshing yogurt drink served sweet with mango.	
<b>Pineapple &amp; Coconut Lassi</b> .....	\$3.50
<b>Strawberry Lassi</b> .....	\$3.50
<b>Indian Chai</b> .....	\$1.50
Cardamom flavored spiced tea.	
<b>Jasmine Tea</b> .....	\$1.50
<b>Green Tea</b> .....	\$1.50
<b>Juices</b> .....	\$1.95
Apple, Orange and Mango.	
<b>Mineral Water</b> .....	\$3.50
Petrier Mineral Water.	



AUTHENTIC INDIAN CUISINE

**Tel: (206) 216-7684**

**Fax: (206) 281-0793**

**www.rotirestaurant.com**

Business Hours

**Lunch Buffet**

**Monday - SUNDAY**

**11:00 AM - 2:00**

**Dinner**

**Monday - SUNDAY**

**5:00 PM - 10:00 PM**

**We do caterings**

**Credit Cards Accepted**

Visa, MasterCard, American Express

**530 Queen Anne Ave. N.**

**Seattle, Washington 98109**

(Queen Anne Ave. & Mercer Street crossing)

Aug, 2006





## Starters

<b>Vegetable Samosa</b> Deep fried patties stuffed with potatoes, green peas and spices served with green salad.	\$4.50
<b>Meat Samosa</b> Deep fried patties stuffed with mildly spiced ground chicken served with green salad.	\$4.95
<b>Potato Vata</b> (Coarsely) mashed potatoes mixed with chopped onion, ginger, garlic & spices. Dipped in gram flour batter & deep fried, served with green salad.	\$4.50
<b>Vegetable Pakora</b> Garden fresh vegetables dipped in Indian style batter and deep fried served with green salad.	\$3.95
<b>Paneer Pakora</b> Home made cottage cheese, marinated with ginger, garlic and spices, dipped in Indian style batter and deep fried served with green salad.	\$6.95
<b>Onion Bhaji</b> Sliced onions mixed with spices & ginger garlic. Dipped in gram flour batter & deep fried, served with green salad.	\$3.50
<b>Chicken Pakora</b> Boneless chicken breast strips marinated in spices dipped in Indian style batter and deep fried served with green salad.	\$5.95
<b>Chili Chicken</b> Shredded boneless chicken sauteed with garlic, onion, green bell and green chili, and soy sauce.	\$6.95
<b>Chilli Panner</b> Julienne strips of paneer sauteed with garlic onion green bell & jalapeno with soy sauce.	\$8.95

## Soups & Salads

<b>Green Salad</b> Lettuce, tomatoes, cucumbers & onions with lemon wedge.	\$4.50
<b>Mulligatawny Soup</b> Tangy lentil soup made with chicken base, curry powder, boiled rice, diced chicken and cilantro with a coconut garnish.	\$3.50
<b>Dal Soup (Lentil soup)</b>	\$3.50
<b>Idli Sambar</b> Assorted lentils and vegetables cooked with onion, ginger, garlic, tomatoes, curry leaves and tamarind, served on top with rice dumpling.	\$4.95
<b>Chicken Soup</b> Fresh chicken broth mixed with curry powder, sauteed onion, ginger, garlic, diced chicken & fresh spinach garnished with cream & cilantro.	\$3.95
<b>Vegetable Soup</b> Fresh vegetables sauteed with ginger, garlic, onions & curry powder, mixed with vegetable soup & garnished with coconut powder & cilantro.	\$3.50

## Freshly Baked Tandoori Breads

<b>Naan</b> Leavened bread.	\$1.95
<b>Garlic Naan</b> Leavened bread with garlic.	\$2.95
<b>Butter Naan</b> Leavened bread with butter.	\$2.95
<b>Aloo Jeera Naan</b> Leavened bread stuffed with potatoes, cummin and spices.	\$4.50
<b>Onion Naan</b> Leavened bread with spiced onions.	\$3.50
<b>Paneer Naan</b> Leavened bread stuffed with cottage cheese and cilantro.	\$4.50
<b>Mint Naan</b> Leavened bread with mint and spices.	\$3.50
<b>Spinach Naan</b> Leavened bread stuffed with spinach and chopped garlic.	\$4.50
<b>Special Naan</b> Leavened bread stuffed with crushed pistachios, cashews, almonds & cherries.	\$4.50
<b>Gobi Naan (Cauliflower)</b> Leavened bread stuffed with cauliflower and spices.	\$3.50
<b>Roti</b> Whole wheat bread.	\$1.95
<b>Tandori Paratha</b> Buttered and layered whole wheat bread.	\$2.95

## Tandoori Specialties (Khazana-E-Kababs)

<b>Tandoori Chicken</b> Spring chicken marinated in yogurt, ginger, garlic, and ground spices cooked in clay oven.	\$10.95
<b>Chicken Tikka Kabab</b> Boneless chicken breast pieces marinated overnight and cooked in clay oven.	\$12.95
<b>Malai Kabab (Chicken)</b> Boneless chicken breast cubes marinated with cashew cream, yogurt & roasted spices.	\$12.95
<b>Mint Kabab (Chicken)</b> Boneless chicken breast marinated with ginger, garlic & sizzling platter.	\$12.95
<b>Lamb Kabab</b> Marinated boneless cubes of lamb cooked in clay oven.	\$14.95
<b>Tandoori Prawns</b> Jumbo prawns marinated in yogurt, garlic and spices served with a lemon wedge.	\$15.95
<b>Halibut Tandoori</b> Halibut marinated in the chef's special sauce and roasted on skewers.	\$16.95
<b>Coconut Salmon</b> Fresh salmon marinated with ginger, garlic curry & roasted spices then mixed with coconut milk. Served on sizzling platter.	\$13.95

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## Seafood Specialties

<b>Scallops Curry</b> Fresh jumbo scallops, sauteed with minced garlic onion & white wine cooked with curry tomato sauce.	\$15.95
<b>Scallops Jal-Frezi</b> Jumbo scallops marinated with garlic, wine & spices, cooked with garden fresh vegetables.	\$16.95
<b>Prawn Curry</b> Prawns sauteed with chopped garlic, onions and tomatoes then cooked in chef's special sauce.	\$13.50
<b>Prawn Jal-Frezi</b> Marinated prawns stir fried with garden fresh vegetables, exotic spices, yogurt and the chef's special sauce.	\$14.95
<b>Prawn Vindaloo</b> Prawns cooked with ginger, garlic vinegar and potatoes finished with a thick onion-tomato gravy.	\$14.95
<b>Fish Masala</b> Halibut sauteed with chopped garlic, & onions, then cooked in the onion-tomato gravy.	\$13.95
<b>Prawn Saag</b> Prawns cooked in garlic sauce with creamy spinach.	\$14.95
<b>Prawn Tikka Masala</b> Prawn cooked with ginger, garlic onions & creamy tomato sauce.	\$13.95

## Boneless Chicken Curries

<b>Chicken Tikka Masala</b> Boneless mesquite broiled chicken cooked with creamy tomato & ginger-garlic sauce.	\$11.95
<b>Butter Chicken (Makhni)</b> Boneless chicken cooked in a creamy tomato butter sauce.	\$11.95
<b>Chicken Jal-Frezi</b> Tender boneless chicken stir fried with garden fresh vegetables and mixed with the chef's special sauce.	\$12.95
<b>Chicken Saag</b> Boneless chicken cooked in a creamy spinach gravy finished with a garlic sauce.	\$12.95
<b>Methi Chicken (Fenugreek)</b> Boneless marinated chicken cooked with ginger, garlic onion tomatoes & fenugreek mixed with fresh spices.	\$11.95
<b>Murg Korma</b> A traditional dish prepared with exotic spices, herbs and creamy curry sauce.	\$11.95
<b>Murg A-La-Karahi</b> Boneless chicken prepared in a karahi (Indian wok) with onion, bell peppers, tomatoes and spices.	\$12.95
<b>Chicken Vindaloo</b> A boneless chicken cooked with ginger, garlic, vinegar and potatoes finished with a thick onion-tomato gravy.	\$12.95
<b>Mango Chicken</b> Boneless chicken marinated with fresh mangoes, ginger, garlic & spices, cooked with mango sauce and lemon juice.	\$12.95
<b>Mint Chicken</b> A traditional dish prepared with exotic spices, herbs, curry sauce and mint sauce.	\$12.95
<b>Apricot Chicken</b> Boneless marinated chicken cooked with ginger, garlic, onion, tomatoes and apricot.	\$12.95
<b>Kabuli Chicken</b> Boneless marinated Chicken cooked in white sauce with fruits, nuts & spices.	\$12.95
<b>Saffron Chicken</b> Boneless chicken marinated with saffron, ginger, garlic & spices then cooked with creamy curv sauce.	\$12.95